

FOCUS GROUP MEETING

FEBRUARY 7, 2011

PRESENT: Director Craig Burr, Director Steve Turley, Captain Rex Talbot, James Evans, Lisa Knight, Roy Drodgy, Wendy Jefferies, Lacey Harris, Molly Prince Jodi Huyboom – Recorder

Craig welcomed everyone to the meeting.

A Focus Group newsletter was distributed and will be included with the meeting minutes.

Director Turley was asked to attend the meeting to answer questions people may have regarding Division of Institutional Operations. Director Turley's areas of responsibility include Draper and Gunnison site prisons, and the Inmate Placement Program.

Steve wanted those in attendance to know that he is an easy going person, and he will do everything he can to answer your questions here at the meeting as well as if you have questions in the future. You do not have to wait for a quarterly Focus Group meeting to get your questions or concerns answered. There is also a Corrections e-mail address that the public can e-mail their concerns to. The e-mails are always answered.

Molly reported that each time she visits and has to go to a difference facilities, she encounters different vibes from the visiting staff. Oquirrh staff has been very accommodating and willing to work with the public. Other areas are colder and not so willing. Different people work in each visiting area and each person has their own personality. Regardless of where the public goes to visit their friends or family they should always be treated with respect. If the public does not get this respect, please let Director Turley know. He cannot fix the problem if he does not know what the problem is.

Molly reported that on one visit to the Uinta facility, on the ground outside of the fences she found a health care request form. She found another health care request form inside the Uinta administration building and gave that one to the control room officer. At that time, Molly told the control room officer that another request form was outside on the ground. Molly went outside and gathered the request form and gave that to the control room officer. Molly as well as Director Turley has concerns that these forms were found outside. Steve did let those in attendance know the process of the health care request forms so they would know how the forms were

found outside. When an inmate fills out a health care request form, that form is taken by the nurse or medical assistant from the building and over to the medical department in Wasatch. The forms should never have been lost outside, but that is how they got outside.

Molly also stated that when an inmate fills out a health care request form, the inmates are not being seen in a timely manner or seen at all. Steve provided information on what the process is once an inmate fills out a health care request form. The inmate fills the form out with why he/she needs to see a medical professional. That form is then logged by the medical secretary and an appointment is made. Appointments are made for inmates just as they are for the public. May take weeks to be able to see a doctor or nurse, but they are seen. If it is an emergency, then the inmate will be seen sooner depending on what the health issue is.

Molly wanted to know how to be able to see if the inmate is receiving medical treatment. Steve directed Molly that the inmate will need to fill out an Executor document listing Molly or whomever he wants to have access to his medical history directly to the medical department. This is not a form that Molly or the public can fill out. The request must come directly from the inmate to the medical department.

Molly had an issue with consistently being denied visiting privileges with her nephew due to her being a married woman and the inmate being a single male. Each visiting request is reviewed on a case-by-case basis. Molly reported she has submitted requests in the past once she was denied visiting access and each time she was denied. Steve asked that Molly get a notarized document from the bio mother and bio father giving their permission for Molly to visit their son without having Molly's husband present. Molly will get that information to Director Turley so the visiting request can be reviewed once again.

Roy Droddy wanted to know why commissary stopped stocking aftershave for the inmates. This aftershave has been in commissary for many years. Steve will check on why this product is no longer available. There could be many reasons why it is no longer stocked.

James Evans had a question about his restitution payment. James was instructed to contact the Board of Pardons and Parole (801 261-6464) or mail 448 E Winchester St # 300 Murray, UT 84107-8530.

Director Craig Burr informed those in attendance that currently, the Department of Corrections has been offering Gender Responsive training as well as Motivational Interviewing. Both of these classes help staff learn the correct way in treating inmates and the public. These classes have had a tremendous and positive effect on staff that have attended the classes.

Molly asked Captain Talbot about pamphlets she has donated to the prison. Rex has put the magazines in the prison libraries.

Roy reported that Salt Lake County Aging Services has donated books for people over 55. These books provide great resources to inmates that are about to parole and are over 55. Craig instructed Roy to take the books back to Salt Lake County and then have Salt Lake County mail or take the books to the Draper prison mail/property room attention Captain Rex Talbot. After discussing the best way to distribute the books, it was decided that once an inmate is over 55 years old and close to parole, the case manager meets with the inmates and at that time the case manager will give the inmate the resource book. The inmate will take the book with him/her once they have paroled.

Molly wanted to know if Focus Group meeting flyers will ever be posted in the visiting rooms. Deputy Director Nori Huntsman has e-mail each housing captain this information, but the flyers have not been posted.

Lisa Knight had a great idea on the information that should be included in the flyer. Attached to the minutes is the newsletter. At the bottom of the newsletter is the Focus Group information. Lisa suggested that information at the bottom be used on the flyers. Craig will work on getting the flyers posted in the visiting areas.

Roy Droddy had questions about Kosher meals. Attached to the minutes is a Kosher menu.

Roy had a question about an elderly inmate that is mapped for parenting classes. This inmate wrote to Roy wanting to know why he would have to take parenting classes at his age. Steve told Roy that the inmate will need to write to the map writer or case manager and see if his mapping needs to be changed. This is something the inmate will need to take care of on his own.

Dr. Garden will be invited to attend a future focus group meeting so he can answer questions regarding medical issues. Dr. Garden has been asked if he can attend the July 11, 2011 meeting.

Next Focus Group meeting is scheduled for April 4, 2011, at 6:45 PM.

If you have anything you would like to be on the agenda for the April 4 meeting, please e-mail Jodi Huyboom your items. Her e-mail address is jodihuyboom@utah.gov.

In April's meeting Director Burr will provide budget information that came from the legislature this year.

Meeting called to adjournment.



UTAH DEPARTMENT
UDC
OF CORRECTIONS

February 7, 2011
FOCUS Newsletter
Utah Department
of Corrections

FOCUS NEWSLETTER FOR FEBRUARY 7, 2011

Our commitment to "doing what works" has affected the in-service training we are providing to our certified (correctional officer and law enforcement officer designations) staff and to our clinicians who provide therapy and who are also either CO's or LEO's. Topics this fiscal year included:

Case Action Planning (previously known as Mapping, Case Planning, and Offender Management Plan)

Gender Responsivity (Working With Diverse Populations)

Motivational Interviewing

Understanding Substance Abuse Cycles of the Justice Service (Offender) Population



Are you looking for ways to volunteer in your community to make Utah better?

E-mail us at: UDCProgrammingOffice@utah.gov

To Our FOCUS Group Participants

We appreciate your investment of time in this meeting and want to know how we can make it more valuable to you.

"Destiny is not necessarily what we get out of life, but rather, what we give."

--Cary Grant

Thank You Special Guest!!

**Steve Turley, Director,
Division of Institutional Operations**

Director Turley has oversight responsibility for the Utah State Prison (Draper), the Central Utah Correctional Facility (Gunnison) and the Inmate Placement Program (state inmates in county jails). His wardens are Alfred Bigelow (Draper) and Dennis Sorensen (Gunnison) and his statewide jail coordinator is Glenn Ercanbrack.

The Utah Department of Corrections has jurisdiction over 6,500+ incarcerated offenders. These inmates are housed at the Utah State Prison in Draper, Utah, the Central Utah Correctional Facility in Gunnison, Utah, and in many county jails around the state with which the Department has contracts.

Significant Events & Awards

We are pleased to announce Bradley Ault of Central Utah Correctional Facility is **EMPLOYEE OF THE QUARTER**. Ault supervises the library system within the Gunnison, UT prison.

UDC was recognized by the Utah Defendant Offender Workforce Development Committee (federal, state, local, private membership) for our efforts to strengthen community partnerships and put inmates, parolees and probationers to work.

A transition program for mentally ill parolees is being piloted in Salt Lake County. The program incorporates UDC Clinical Services, Adult Probation & Parole's Fremont Community Correctional Center and Mental Health Court partners and philosophies. Agents Lance Edwards and Brent Moody supervise the parolees.

The Utah Department of Corrections invites you to participate in FOCUS. Quarterly focus group meetings are designed to encourage community involvement in offender success. Meetings take place at Adult Probation and Parole's Region Three office, 36 West Fremont Ave. (1100 South) in Salt Lake City. We meet in the conference room to the right of the main doors.

Save the Date -- Next **FOCUS** Meetings: April 4, 2011 - 6:45 PM; July 11, 2010 - 6:45 PM; October 3, 2011 - 6:45 PM; and January 9, 2012 - 6:45 PM

KOSHER MENU

February 7, 2011

THROUGH

February 13, 2011

Subject To Change

	BREAKFAST:	LUNCH:	DINNER:	
Monday				
	February 7, 2011			101
	Plain Pancakes 3 ea Syrup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Milk 1 ea	Tuna 1 pouch Canned Fruit 2 styro cups Bagel 1 ea Mayonnaise/Mustard 1 ea Kosher Chips 1 bag Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Tuesday				
	February 8, 2011			102
	Waffles 3 each Syrup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Milk 1 ea	Baked Potato 1 ea Margarine 2 ea Corn Muffin 2 ea Honey 2 pak Green Salad 3/4 c Salad Dressing 2 sm pkt Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Wednesday				
	February 9, 2011			103
	Omelette 1 ea KIND SENT- Catsup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Kosher Pastry 1 ea Milk 1 ea	Peanut Butter 1 pkt Jelly 1 ea Bagel 1 ea Fresh Fruit 2 ea Green Salad 3/4 c Salad Dressing 2 sm pkt Kosher Chips 1 bag Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Thursday				
	February 10, 2011			104
	Breakfast Entrée KIND SENT- Syrup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Milk 1 ea	Tuna 1 pouch Canned Fruit 2 styro cups Bagel 1 ea Mayonnaise/Mustard 1 ea Kosher Chips 1 bag Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Friday				
	February 11, 2011			105
	Omelette 1 ea KIND SENT- Catsup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Kosher Pastry 1 ea Milk 1 ea	Baked Potato 1 ea Margarine 2 ea Corn Muffin 2 ea Honey 2 pak Green Salad 3/4 c Salad Dressing 2 sm pkt Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Saturday				
	February 12, 2011			106
	Cold Cereal 4 ea Fresh Fruit 2 ea Kosher Pastry 1 ea Milk 2 ea	Tuna 1 pouch Canned Fruit 2 styro cups Bagel 1 ea Mayonnaise/Mustard 1 ea Kosher Chips 1 bag Milk 1 ea	Peanut Butter 1 pkt Jelly 1 ea Bagel 1 ea Fresh Fruit 2 ea Kosher Chips 1 bag Milk 1 ea	
Sunday				
	February 13, 2011			107
	Omelette 1 ea KIND SENT- Catsup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Kosher Pastry 1 ea Milk 1 ea	Baked Potato 1 ea Margarine 2 ea Corn Muffin 2 ea Honey 2 pak Green Salad 3/4 c Salad Dressing 2 sm pkt Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	

KOSHER MENU

February 14, 2011

THROUGH

February 20, 2011

Subject To Change

	BREAKFAST:	LUNCH:	DINNER:	
Monday				
	February 14, 2011			201
	Omelette 1 ea KIND SENT- Catsup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Kosher Pastry 1 ea Milk 1 ea	Peanut Butter 1 pkt Jelly 1 ea Bagel 1 ea Fresh Fruit 2 ea Green Salad 3/4 c Salad Dressing 2 sm pkt Kosher Chips 1 bag Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Tuesday				
	February 15, 2011			202
	Plain Pancakes 3 ea Syrup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Milk 1 ea	Tuna 1 pouch Canned Fruit 2 styro cups Bagel 1 ea Mayonnaise/Mustard 1 ea Kosher Chips 1 bag Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Wednesday				
	February 16, 2011			203
	Omelette 1 ea KIND SENT- Catsup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Kosher Pastry 1 ea Milk 1 ea	Baked Potato 1 ea Margarine 2 ea Corn Muffin 2 ea Honey 2 pak Green Salad 3/4 c Salad Dressing 2 sm pkt Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Thursday				
	February 17, 2011			204
	Waffles 3 each Syrup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Milk 1 ea	Peanut Butter 1 pkt Jelly 1 ea Bagel 1 ea Fresh Fruit 2 ea Green Salad 3/4 c Salad Dressing 2 sm pkt Kosher Chips 1 bag Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Friday				
	February 18, 2011			205
	Omelette 1 ea KIND SENT- Catsup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Kosher Pastry 1 ea Milk 1 ea	Tuna 1 pouch Canned Fruit 2 styro cups Bagel 1 ea Mayonnaise/Mustard 1 ea Kosher Chips 1 bag Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Saturday				
	February 19, 2011			206
	Cold Cereal 4 ea Fresh Fruit 2 ea Kosher Pastry 1 ea Milk 2 ea	Peanut Butter 1 pkt Jelly 1 ea Bagel 1 ea Fresh Fruit 2 ea Kosher Chips 1 bag Milk 1 ea	Tuna 1 pouch Canned Fruit 2 styro cups Bagel 1 ea Mayonnaise/Mustard 1 ea Kosher Chips 1 bag Milk 1 ea	
Sunday				
	February 20, 2011			207
	Breakfast Entrée KIND SENT- Syrup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Milk 1 ea	Baked Potato 1 ea Margarine 2 ea Corn Muffin 2 ea Honey 2 pak Green Salad 3/4 c Salad Dressing 2 sm pkt Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	

KOSHER MENU

February 21, 2011

THROUGH

February 27, 2011

Subject To Change

	BREAKFAST:	LUNCH:	DINNER:	
Monday				
	February 21, 2011			301
	Waffles 3 each Syrup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Milk 1 ea	Tuna 1 pouch Canned Fruit 2 styro cups Bagel 1 ea Mayonnaise/Mustard 1 ea Kosher Chips 1 bag Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Tuesday				
	February 22, 2011			302
	Omelette 1 ea KIND SENT- Catsup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Kosher Pastry 1 ea Milk 1 ea	Peanut Butter 1 pkt Jelly 1 ea Bagel 1 ea Fresh Fruit 2 ea Green Salad 3/4 c Salad Dressing 2 sm pkt Kosher Chips 1 bag Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Wednesday				
	February 23, 2011			303
	Omelette 1 ea KIND SENT- Catsup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Kosher Pastry 1 ea Milk 1 ea	Baked Potato 1 ea Margarine 2 ea Corn Muffin 2 ea Honey 2 pak Green Salad 3/4 c Salad Dressing 2 sm pkt Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Thursday				
	February 24, 2011			304
	Omelette 1 ea KIND SENT- Catsup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Kosher Pastry 1 ea Milk 1 ea	Baked Potato 1 ea Margarine 2 ea Corn Muffin 2 ea Honey 2 pak Green Salad 3/4 c Salad Dressing 2 sm pkt Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Friday				
	February 25, 2011			305
	Plain Pancakes 3 ea Syrup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Milk 1 ea	Peanut Butter 1 pkt Jelly 1 ea Bagel 1 ea Fresh Fruit 2 ea Green Salad 3/4 c Salad Dressing 2 sm pkt Kosher Chips 1 bag Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	
Saturday				
	February 26, 2011			306
	Cold Cereal 4 ea Fresh Fruit 2 ea Kosher Pastry 1 ea Milk 2 ea	Tuna 1 pouch Canned Fruit 2 styro cups Bagel 1 ea Mayonnaise/Mustard 1 ea Kosher Chips 1 bag Milk 1 ea	Peanut Butter 1 pkt Jelly 1 ea Bagel 1 ea Fresh Fruit 2 ea Kosher Chips 1 bag Milk 1 ea	
Sunday				
	February 27, 2011			307
	Omelette 1 ea KIND SENT- Catsup 2 ea Fresh Fruit 2 ea Cold Cereal 2 ea Kosher Pastry 1 ea Milk 1 ea	Baked Potato 1 ea Margarine 2 ea Corn Muffin 2 ea Honey 2 pak Green Salad 3/4 c Salad Dressing 2 sm pkt Milk 1 ea	Entrée 1 ea ENTRÉE SENT- Fresh Fruit 2 ea Little Debbie Cookie 1 ea Punch 1 ea	

KOSHER MENU

February 28, 2011

THROUGH

March 6, 2011

Subject To Change

	BREAKFAST:	LUNCH:	DINNER:
Monday			
February 28, 2011			401
Breakfast Entrée KIND SENT-	Peanut Butter 1 pkt	Entrée 1 ea ENTRÉE SENT-	
Syrup 2 ea	Jelly 1 ea	Fresh Fruit 2 ea	
Fresh Fruit 2 ea	Bagel 1 ea	Little Debbie Cookie 1 ea	
Cold Cereal 2 ea	Fresh Fruit 2 ea	Punch 1 ea	
Milk 1 ea	Green Salad 3/4 c		
	Salad Dressing 2 sm pkt		
	Kosher Chips 1 bag		
	Milk 1 ea		
Tuesday			
March 1, 2011			402
Omelette 1 ea KIND SENT-	Tuna 1 pouch	Entrée 1 ea ENTRÉE SENT-	
Catsup 2 ea	Canned Fruit 2 styro cups	Fresh Fruit 2 ea	
Fresh Fruit 2 ea	Bagel 1 ea	Little Debbie Cookie 1 ea	
Cold Cereal 2 ea	Mayonnaise/Mustard 1 ea	Punch 1 ea	
Kosher Pastry 1 ea	Kosher Chips 1 bag		
Milk 1 ea	Milk 1 ea		
Wednesday			
March 2, 2011			403
Waffles 3 each	Peanut Butter 1 pkt	Entrée 1 ea ENTRÉE SENT-	
Syrup 2 ea	Jelly 1 ea	Fresh Fruit 2 ea	
Fresh Fruit 2 ea	Bagel 1 ea	Little Debbie Cookie 1 ea	
Cold Cereal 2 ea	Fresh Fruit 2 ea	Punch 1 ea	
Milk 1 ea	Green Salad 3/4 c		
	Salad Dressing 2 sm pkt		
	Kosher Chips 1 bag		
	Milk 1 ea		
Thursday			
March 3, 2011			404
Plain Pancakes 3 ea	Tuna 1 pouch	Entrée 1 ea ENTRÉE SENT-	
Syrup 2 ea	Canned Fruit 2 styro cups	Fresh Fruit 2 ea	
Fresh Fruit 2 ea	Bagel 1 ea	Little Debbie Cookie 1 ea	
Cold Cereal 2 ea	Mayonnaise/Mustard 1 ea	Punch 1 ea	
Milk 1 ea	Kosher Chips 1 bag		
	Milk 1 ea		
Friday			
March 4, 2011			405
Omelette 1 ea KIND SENT-	Baked Potato 1 ea	Entrée 1 ea ENTRÉE SENT-	
Catsup 2 ea	Margarine 2 ea	Fresh Fruit 2 ea	
Fresh Fruit 2 ea	Corn Muffin 2 ea	Little Debbie Cookie 1 ea	
Cold Cereal 2 ea	Honey 2 pak	Punch 1 ea	
Kosher Pastry 1 ea	Green Salad 3/4 c		
Milk 1 ea	Salad Dressing 2 sm pkt		
	Milk 1 ea		
Saturday			
March 5, 2011			406
Cold Cereal 4 ea	Peanut Butter 1 pkt	Tuna 1 pouch	
Fresh Fruit 2 ea	Jelly 1 ea	Canned Fruit 2 styro cups	
Kosher Pastry 1 ea	Bagel 1 ea	Bagel 1 ea	
Milk 2 ea	Fresh Fruit 2 ea	Mayonnaise/Mustard 1 ea	
	Kosher Chips 1 bag	Kosher Chips 1 bag	
	Milk 1 ea	Milk 1 ea	
Sunday			
March 6, 2011			407
Omelette 1 ea KIND SENT-	Baked Potato 1 ea	Entrée 1 ea ENTRÉE SENT-	
Catsup 2 ea	Margarine 2 ea	Fresh Fruit 2 ea	
Fresh Fruit 2 ea	Corn Muffin 2 ea	Little Debbie Cookie 1 ea	
Cold Cereal 2 ea	Honey 2 pak	Punch 1 ea	
Kosher Pastry 1 ea	Green Salad 3/4 c		
Milk 1 ea	Salad Dressing 2 sm pkt		
	Milk 1 ea		

"Kosher" means far more than just "non-pork." Throughout history, observant Jews have practically starved themselves rather than consume any food or drink that was not "kosher" (the word means "proper" or "fit"). A Jew's obligation to consume only kosher food is a biblically-mandated precept as enshrined by principles set forth by rabbis and Sages thousands of years ago, and applied today. Observant Jews believe that the slightest morsel of forbidden food taints not only the body, but the soul itself. Accordingly, the availability of nutritionally-sufficient kosher food for a Jew is not a luxury accommodation; it is an essential provision to allow that person to live.

(1) MEAT; (2) DAIRY; (3) PARVE (NEUTRAL); AND (4) NON-KOSHER (WHICH INCLUDES MIXTURES OF MEAT AND DAIRY, AND MIXTURES OF MEAT AND FISH).

Only certain Biblically-defined animals are kosher: ruminants with split hooves (generally cows and sheep), and poultry (generally chickens and turkeys). Only certain portions of those animals may be consumed. Animals must be slaughtered in a religiously-mandated humane way by skilled and learned Jews. Meat must be washed and salted in a religiously-mandated way observed by a kosher rabbi, and then cooked under his direction.

Dairy products must be derived from kosher animals. Accordingly, milk products from a pig, camel, or other non-kosher animal is not kosher. Many observant Jews will not consume milk and dairy products unless they have a high level of rabbinical supervision during processing ("Orolov Yisroel").

Everything kosher that does not fall under the categories of meat or dairy are called "pare" ("neutral"). Included are eggs, kosher fish and plants (fruits and vegetables). Only fish with scales and fins are kosher. Accordingly, no shellfish are kosher. Pare products may be eaten with either meat or dairy products (although fish may not be mixed with meat in a single dish).

Accordingly, two separate sets of cooking utensils, dishes and cutlery are required: one for meat and one for dairy foods. It is customary to mark all utensils used for dairy foods so that they will not be interchanged with those used for meat. Observant Jews do not eat from the same loaf of bread if it has been used with both meat and dairy products.

Even a very small amount of meat or dairy (or their derivatives) in a product renders that product "meat" or "dairy." Care must always be taken that kosher foods are prepared and served with appropriate utensils (e.g., utensils that have not (a) been used or washed together with non-kosher foods; and (2) are not used both for meat and dairy products).

The overwhelming majority of basic ingredients may or may not be kosher depending on their origin or processing history. Accordingly, they require Rabbinical supervision to insure that their origin is from a kosher product, that they were processed with proper equipment, and whether they are kosher dairy or pareve.

INGREDIENTS THAT CAN NEVER BE
FOSHER: civet; castoreum; carmine;
ambergris.

INGREDIENTS PRESENTLY NOT AVAILABLE
KOSHER FORM: musk animal gelatin;
natural cognac oil; enocianina (grape skin
extract)

water.

SUPERVISION: *Products that may be derived from an animal source, all oil and fats; natural fatty acids, their esters and especially palmitic, stearic, oleic and*

pelargonic acids; fatty alcohols, aldehydes and ketones; lactones; polysorbates, sorbitans and all emulsifiers; amino acids and hydrolyzed proteins; glycerol and esters; enzymes; enzyme-modified products; whey (arising from enzyme action); vitamins.

Products that have or may have a grape juice origin: juices; wine; enocianina; natural cognac oil; fusel oil; amyl alcohol and esters; natural valeric acid; ethyl acrylate; esters.

alcohol; natrialdehyd; esters; natural acetaldheyd; vinegar. *Products that are dairy or may have a dairy origin and will cause a product to be "dairy":* milk solids; lactose, casein and derivatives; cream and derivatives; starter disillates; whey and chemicals produced from it; fatty acids from butter or cheese; butyric, caproic, caproic and myristic acids.

Sabbath and holiday meals should include wine (or grape juice), two loaves of bread (or rolls or whole matzos), fish and meat. Observant Jews may eat all foods that are cooked on the Sabbath, or even reheated by pre-cooked foods (e.g., instant grits, hot cereal, beef or chicken entrees) on the Sabbath. It is not clear that non-Jewish inmates (or staff) actually reheated any of the pre-cooked foods. In addition, gentiles are permitted to eat kosher food, but not to cook it. Work preparations for biblically-mandated festivals are generally the same as for the Sabbath, except for more lenient rules governing the use of fire and the preparation of food. The specific prohibitions of festivals and their differences from the Sabbath are beyond the scope of this study. The Sabbath and festival prohibitions should be consulted with individual questions. Institutional staff should be aware that Jewish inmates may not be able to eat dinner at its regularly-scheduled time on the eve of certain fast days, and should be permitted to eat well before sundown. With respect to all fast days, staff should be made aware that Jewish inmates may need to wait to consume any food or drink until one hour *after* sundown on the fast day itself, and, if dinner is scheduled before then, those inmates should be given the opportunity to eat at a later, more convenient time. Institutional staff should be aware of the following:

Many common products and national brands are labeled with symbols signifying that they have been prepared under rabbinical supervision and comply with kosher dietary laws.

In addition to all of the above, the following products and their derivatives may not be used during the Jewish eight-day holiday of Passover: wheat; barley; spelt; corn; legumes (soy, peanut, etc.); rice; mustard; alcohol; beer; decaffeinated coffee; sorbitol (Sephadex) lewis do eat (some of these items). As a general rule, Passover products may not be manufactured with, cooked or served in utensils that were previously used with non-Passover-Passover foods. All products that require Passover certification must be manufactured under Rabbinical supervision. Matzo available year-round is generally fermented and is not kosher for Passover.

Kosher food can be made available to Jewish inmates by: (1) preparing it on site with proper kitchen facilities under the direction of a qualified kosher food supervisor; (2) obtaining pre-packaged meals from kosher food vendors outside the country (e.g., airline dinners or Stet steel-still packaging) and distributing them with appropriate kosher certification symbols; and/or (3) obtaining fresh products through retail outlets and kosher food purveyors. The use of disposable plastic or paper goods is an easy, cost-effective and religiously-acceptable alternative when providing kosher food in an institutional environment.

Kosher Certification of Commercially-Available Products

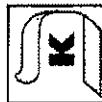
All food and their components are divided into four categories:

- (1) Meat (which may not be prepared with the same utensils, or consumed with, dairy products);
- (2) Dairy (which may not be prepared with the same utensils, or consumed with, meat products);
- (3) Pave (neutral products, which may be prepared or consumed with either meat or dairy products); and
- (4) Non-Kosher (which includes non-kosher foods, mixtures of meat and dairy, and mixtures of meat and pareve).

Observant Jews will eat meat food products only when they know that highly-competent skilled and learned Jews have supervised the entire process: the source, preparation and service of the product. Ingredients listed on food packaging is not a reliable indicator as to whether the product is kosher. Many respondents do not list their components (e.g., "Gelatin" does not indicate whether it was derived from animal products or vegetable matter; "Flavorings" does not indicate source) and ingredients used in minute amounts are not necessarily listed. Many thousands of commercially-available products and national brands are labeled with trademarked symbols signifying that they have been prepared under rabbinical supervision and comply with kosher dietary requirements.

The letter "N" alone printed on a food package provides no meaningful assurance. It is a generic letter that may be placed on most anything, and does not indicate that any reputable kosher certifying organization has provided any oversight at all.

Some of the most commonly accepted national and/or certification agencies and their trademarked symbols are:



The Union of Orthodox Jewish Congregations
(The "OU")
11 Broadway
New York, NY 10004
Tel: (212) 563-4000
Tel: (212) 563-4000
Fax: (212) 564-9058
Publication: *The "OU" Kashers Directory*

201 The Plaza
Teaneck, NJ 07666
Tel.: (201) 837-0500
Fax: (201) 837-0126
Publications: *The Kosher Dish*



The Organized Kashruth Laboratories
(The "O-K")
3391 Troy Ave.
Brooklyn, NY 11213
Tel.: (718) 756-7500
Fax: (718) 756-7503
Publication: *The Jewish Homemaker*

Central Rabbinical Congress
(The "QRC")
35 Division Avenue
Brooklyn, NY 11211
Tel.: (718) 384-6765
Fax (718) 486-5574
Publication: *QRC Kashrus Directory*



*Star-K® Kosher Certification
11 Warren Road
Baltimore, MD 21208-5234
Tel.: (410) 484-4110
Fax: (410) 853-9294
Publication: *Kashrus Munkents*

K'had Adath Ieshurun
("Breuer's" or the "KAI")
35-93 Bennett Avenue
New York, NY 10033
Tel.: (212) 923-3582
Fax: (212) 781-4275
Publication: *KAI Newsletter*

The letter "D" following some of these symbols signifies that the product contains dairy products (and may not be used with meat products). The letter "P" following the symbol generally means that the product is "Parve" (and may be used with either meat or dairy), but the letter "P" alone may also mean that the product is " kosher for Passover", but not necessarily Parve. Always check with the certifying agency itself if you have any questions.

There are nearly two hundred leather symbols and corresponding agencies that certify ingredients and packaged foods throughout the United States. *Kashous Magazine* and *Kashous.com* have lists of products and manufacturers preparing kosher foods, and other new and old products. One issue per year contains an extensive listing of the names, addresses and symbols used by all kosher certifying agencies. Subscriptions are \$18 per year; \$33/2 yrs, and may be obtained from Kashous Magazine, POB 204, Brooklyn, NY 11204. Tel: 718) 336-8544.

If you have any questions regarding the laws of Kashmir, or need more information on the laws of Kashmir, please feel free to call us. We can also try to direct you to Kashmir vendors and provide information on available Kashmir products.